



# CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

## IDOLE

W H I T E

Intense gold color.

The 4 Rhodanian grape varieties offer this exceptional wine a beautiful composition : originality, freshness and concentration.

The very buttered nose evokes the corner jelly, mango and fruit of the passion. On the palate, honey, white pepper and mango gives a very creamy side, the final citrus confection is all in finesse and power at the same time. Beautiful harmony of wine and oak. Complex and solid wine.

A fabulous alliance of elegance and concentration. This ambitious wine sublimates the particular soil of Beaubois, feet in the pebbles, head on the pond of Scamandre, eyes towards the sea...

Pairs with poultry, tataki of tuna, crab or mango tatin.

Serve at 10-12 °C. 5 years of cellaring.



GRAPE VARIETIES :

30 % Roussanne

30 % Viognier

20 % Grenache Blanc

20 % Vermentino

SOIL :

Chalky clay, Villafranchien, Pebbles in the sector of southern Costieres Franquevaux

CULTURE :

Organic and Biodynamic farming.

VINIFICATION :

Vegan wine. Vatting separately each plot. Traditional vinification in oak barrel. Fermentation temperature 19°C.

AGING :

Each plot aging in a different double size oak barrel (450 L) for 6 months; Fine and light toast (Allier)

100% new barrel

1 month in tank before bottling

Blending after aging

QUANTITY :

600 Bottles (Limited series).

AWARDS AND PRESS:

**Vintage 2019** : 91/100 by Jeb Dunnuck

16/20 by Jancis Robinson

90/100 by Andreas Larsson for Tasted 100%Blind

